

Homemade Pizza Crust

Makes: 4 Servings

Ingredients

1 teaspoon rapid rise yeast
1/2 cup lukewarm water
1/4 teaspoon salt
1 teaspoon oil
1 cup bread flour (approximately)

Directions

1. Mix yeast, water, salt, and oil. Add about 1 cup flour to make a stiff dough. The amount of flour may vary slightly.
2. Knead the dough until it is very elastic (will stretch and not make a hole).
3. Form your dough into a thin or thick crust as desired. Lay it on a greased baking sheet to rise while you prepare toppings for pizza.
4. Bake at 400°F with desired toppings until crust is browned and top is bubbly.

Notes

Pizza can be topped with sauce, mozzarella cheese, vegetables, and cooked meats.